

Chia

Appetizers

Halloumi fries V crispy fried halloumi sticks served with tomato jam	6
Vegetable spring rolls V served with sweet chili sauce	6
Avocado tartar ring with King prawns' aioli salad	9
Peking duck bao bans with spring onions and cucumber	8
Chicken satay skewers char-grilled served with peanut sauce	8
French fries	5

Sandwiches

served until 18:00 hrs	
Ham & Cheese toast with cheddar cheese, Emmental cheese, and premium ham	9
Halloumi wrap V with grilled halloumi cheese, tomato and arugula	10
Classic Club sandwich with thick toasted bread, chicken, bacon, egg, lettuce and mayonnaise	13
Smoked Salmon sandwich with fitness bread, cream cheese, lettuce, pickled red onions and pickled gherkins	13
Falafel Wrap V with lettuce, tomatoes, pickled cucumber and lemon tahini sauce	10

all sandwiches are served with
local fresh potato fries

Salads

Greek salad V with cherry tomatoes, cucumber, red onions, coloured bell peppers, feta cheese, black olive and barley rusk	10
Chicken & Quinoa salad with lollo rosso, toasted walnuts and pomegranate with honey and citrus dressing	12
Salmon fillet salad with crunchy greens, beluga lentils, confit cherry tomatoes, spring onions, baked salmon fillet and orange vinaigrette	17
Chicken Caesar salad with roman lettuce, crispy pancetta, croutons, cherry tomatoes and parmesan flakes	12
Smoked Salmon salad with quinoa, edamame beans, spring onions, sundried tomatoes and citrus dressing	15

Brunch Menu

served until 14:00 hrs

Scrambled Eggs 9 on toasted brioche bread with grilled back bacon, pan fried cherry tomatoes and herbs	Avocado toast V 8 toasted multigrain bread topped with avocado, olive oil, lemon juice and toasted walnuts
Eggs Royale with Smoked Salmon 12 toasted brioche bread topped with baby spinach, smoked salmon, poached eggs and hollandaise sauce	Yoghurt bowl V 7 with peanut butter, strawberry jam, topped with granola, toasted almond flakes and fresh strawberries
Full English Breakfast 9 two fried eggs, back bacon, grilled English sausage, grilled tomatoes, grilled mushrooms, baked beans, hashbrown potatoes and toasted bread	Strawberry pancakes V 8 with fresh strawberries, mascarpone cream and maple syrup
3 Eggs fluffy omelette 10 choice of up to 3 ingredients: turkey ham, Virginia ham, onions, tomatoes, mushrooms, cheese, peppers, halloumi cheese, feta cheese	Banana French toast V 8 with panfried bananas, caramel toffee, mascarpone cream, crunchy dark chocolate and maple syrup

Main Dishes

Black Angus Ribeye steak 350 gr 34 char-grilled served with local fresh potato fries and onion pepper fajitas	
Iberico Pork Chops 19 grilled Iberic pork chop on the bone with local fresh potato fries and onion pepper fajitas	
Chicken fillet 15 grilled chicken fillet served with local fresh potato fries and onion pepper fajitas	
Veal schnitzel 18 crispy panko coated veal served with local fresh potato fries	
Chicken Tandoori kebab 16 char-grilled served with yoghurt raita and local fresh potato fries	
Salmon fillet 18 grilled salmon fillet served with vegetable egg noodles in oyster sauce	
Classic burger 14 made from 100% prime beef, char-grilled and served in a brioche bun with local fresh potato fries	
Beyond burger V 13 100% vegetable burger, served in a bun with onion, lettuce, tomatoes and local fresh potato fries	
Authentic Italian Carbonara 13 guanciale, egg yolk, pecorino, black pepper	
Tagliatelle Bolognese 13 traditional Italian ragu with beef, pork, red wine, tomato and herbs	
Penne Napolitana V 12 with herbed tomato sauce	

Desserts

Apple Tart 6 fresh apples traditionally baked in syrup with a butter tart crust and pecan frangipane, served with a scoop of mastic ice cream	Dubai Chocolate 7 traditional pistachio praline layered with crisp kataifi pastry, filled with smooth white chocolate pistachio cream and crunchy milk chocolate
Chocolate Cake 6	Basque Cheesecake 6
Panna Cotta 6 a light blend of fresh cream and cream cheese, topped with a sweet strawberry coulis	Homemade ice cream 6 2 scoops, choice of: Salted Caramel, Chocolate with Brownies, Vanilla, Strawberry, Mango & Passion Fruit

V: Vegetarian dish | **V:** Vegan dish

Prices include all taxes and fees.